

Claims

1. A cold extruded composition comprising a fat phase and having an overrun of at least 90%, characterised in that
5 at least 45% w/w of the fat phase is liquid at -5°C.

2. A composition according to claim 1 wherein said composition is an ice cream.

10 3. A process for the preparation of a cold extruded composition, wherein said process comprises;

(i) aerating a mix comprising a fat phase in a freezer barrel enclosing an internal volume, said internal volume comprising an aeration means;

(ii) extruding the mix through a cold extruding means;

15 characterised in that, said aeration means displaces less than 40% of said internal volume and at least 45% w/w of the fat phase is liquid at -5°C.

20 4. A process according to claim 3, wherein said mix is aerated to an overrun of at least 90%.

25 5. A process according to either claim 3 or 4 wherein said composition is an ice cream.

30 6. Apparatus comprising a freezer barrel enclosing an internal volume comprising an aerating means, said freezer barrel further comprising an outflow means allowing flow of aerated material into a cold extruder, characterised in that said aerating means displaces less than 40% of the internal volume of said freezer barrel.

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7. Use of an apparatus according to claim 6 in the preparation of a cold extruded ice cream according to claim 1.

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